

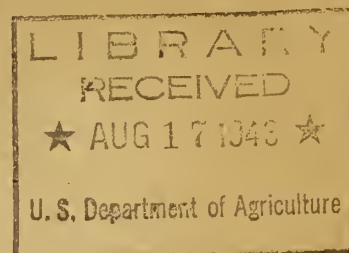
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UNITED STATES DEPARTMENT OF AGRICULTURE
U.S. AGRICULTURAL MARKETING ADMINISTRATION



INSTRUCTIONS
of the Administrator of the Agricultural Marketing Administration
Governing the

DISPOSAL OF DISEASED POULTRY CARCASSES AND PARTS THEREOF
UNDER THE REGULATIONS GOVERNING THE INSPECTION AND CERTIFICATION
OF DRESSED POULTRY FOR EXTERNAL CONDITION AND OF DRESSED POULTRY
AND EDIBLE PRODUCTS THEREOF, FOR CONDITION AND WHOLESOMENESS PRO-
MULGATED BY THE SECRETARY OF AGRICULTURE

August 17, 1937, and amended
November 21, 1938 and July 6, 1939

WASHINGTON
D.C.
July 1, 1942

INSTRUCTIONS OF THE ADMINISTRATOR OF THE AGRICULTURAL
MARKETING ADMINISTRATION GOVERNING THE DISPOSAL OF DIS-
EASED POULTRY CARCASSES AND PARTS

Acting under authority vested in the Administrator, Agricultural Marketing Administration, by Sections 56.3, 56.14, and other sections of Title 7, Chapter I, Part 56, Code of Federal Regulations (Sections 56.1 - 56.56), being the Rules and Regulations of the Secretary of Agriculture governing the inspection and certification of dressed poultry and dressed domestic rabbits for external conditions and of dressed poultry and dressed domestic rabbits and edible products thereof for condition and wholesomeness, the following instructions governing the disposal of diseased poultry carcasses and parts are hereby issued, to be in force and effect on and after July 1, 1942.

Associate Administrator

INSTRUCTIONS OF THE ADMINISTRATOR OF THE AGRICULTURAL
MARKETING ADMINISTRATION GOVERNING THE DISPOSAL OF DIS-
EASED POULTRY CARCASSES AND PARTS.

Instruction 1 - Disposal of diseased carcasses and parts.

Section 1. The carcasses or parts of carcasses of all poultry inspected at an official plant and found at the time of post-mortem inspection, or at any subsequent inspection, to be affected with any of the diseases or conditions named in other sections of this instruction shall be disposed of according to the section of this instruction pertaining to the disease or condition. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a process becomes loathsome or a disease noxious, the decision as to the disposal of all carcasses, parts, or organs not specifically covered by these instructions shall be left to the supervisor in charge.

Section 2. Paragraph 1. The following principles are declared for guidance in passing on carcasses affected with tuberculosis:

Principle A. No poultry meat should be used for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle bacilli, or if it is impregnated with toxic substance of tuberculoses or associated septic infections.

Principle B. Poultry meat should not be destroyed if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood or by other means to the muscles or to parts that may be eaten with the muscles, and if the bird is well nourished and in good condition, since in this

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case there is no proof, or even reason, to suspect that the flesh is unwholesome.

Principle C. Evidence of generalized tuberculosis is to be sought in such distribution and number of tuberculous lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization is the presence of numerous uniformly distributed tubercles throughout both lungs, liver and spleen, or numerous lesions in the liver or spleen and lesions also in one or more of the following organs or parts; kidneys, bones, joints, walls of intestines, pleura, peritoneum or sexual glands.

Principle D. Localized tuberculosis is tuberculosis limited to a single part or organ of the body without evidence of recent invasion of numerous bacilli into the systemic circulation.

Paragraph 2. The meat of poultry affected with tuberculosis shall be disposed of as follows:

Rule A. The entire carcass shall be rejected if any of the following conditions occur:

(a) When there is a tuberculous or other cachexia, as shown by anemia and emaciation.

(b) When the lesions of tuberculosis are generalized, as shown by their presence not only in the usual seats of primary infection but also in parts of the carcass or in the organs that may be reached by the bacilli of tuberculosis only when they are carried in the systemic circulation. Tuberculous lesions in any of the following mentioned organs are to be accepted as evidence of generalization when they occur

in addition to local tuberculous lesions in the digestive or respiratory tracts: Kidney, ovary, testicle, and brain or spinal cord or their membranes. Numerous tubercles uniformly distributed throughout both lungs also afford evidence of generalization.

(c) When the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joints.

(d) When the lesions are multiple, acute, and actively progressive. (Evidence of active progress consists of signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young tubercles.

Rule B. An organ or a part of a carcass shall be rejected under any of the following conditions:

(a) When it contains lesions of tuberculosis.

(b) When the lesion is localized but immediately adjacent to the flesh as in the case of tuberculosis of the parietal pleura or peritoneum. In this case not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.

(c) When it has been contaminated by tuberculous material through contact with the floor or a soiled knife or otherwise.

Rule C. Carcasses showing lesions of tuberculosis should be certified for food when the lesions are slight, localized and calcified or encapsulated, or are limited to a single part or organ of the body (except as noted in Rule A), and there is no evidence of recent invasion or tubercle bacilli into the systemic circulation. Under this rule carcasses showing such lesions may be certified, after the parts containing the lesions are removed and rejected in accordance with Rule B.

Section 3. Carcasses of poultry affected with or showing lesions of any of the following-named diseases or conditions shall be rejected.

- | | |
|-----------------------------------|------------------------|
| (a) Hemorrhagic septicemia | (g) Fowl typhoid |
| (b) Pyemia | (h) Acute enteritis |
| (c) Septicemia | (i) Peritonitis |
| (d) Infectious Laryngo-tracheitis | (j) European fowl pest |
| (e) Carcinoma | (k) Sarcamatosis |
| (f) Leucosis | |

Section 4. Carcasses of poultry showing any disease such as generalized melanosis, pysudoleukemia, and the like, which affects the system of the bird, shall be rejected.

Section 5. Any organ or part of a carcass which is badly bruised or which is affected by a tumor, an abscess, or a suppurating sore, shall be rejected; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be rejected. Parts of carcasses which are contaminated by pus shall be rejected.

Section 6. All carcasses of poultry so infected that consumption of the meat or meat food products thereof may give rise to meat poisoning shall be rejected. This includes all carcasses showing signs of either -

- (a) Acute inflammation of the lungs, pleura, pericardium, peritoneum, or meninges.
- (b) Septicemia or pyemia whether traumatic or without evident cause.
- (c) Gangrenous or severe hemorrhagic enteritis or gastritis.
- (d) Polyarthrititis.

Section 7. Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those which, as a result of a pathological condition,

show an intense yellow or greenish-yellow discoloration without evidence of infection or intoxication, shall be rejected.

Section 8. Carcasses of poultry affected with mange or scab in advanced stages, or showing emaciation or extension of the inflammation to the flesh. shall be rejected. When the diseased condition is slight, the carcass may be certified, after removal and rejection of the affected parts.

Section 9. In the disposal of carcasses, edible organs, and parts of carcasses showing evidence of infestation with parasites not transmissible to man, the following general rules shall govern: If the lesions are localized in such manner and are of such character that the parasites and the lesions caused by them may be radically removed, the nonaffected portion of the carcass, organ, or part of the carcass may be certified for food after the removal and rejection of the affected portions. If an organ or a part of a carcass shows numerous lesions caused by parasites, or if the character of the infestation is such that complete expirpation of the parasites and lesions is difficult and uncertainly accomplished, or if the parasitic infestation or invasion renders the organ or part in any way unfit for food, the affected organ or part shall be rejected. If parasites are found to be distributed in a carcass in such a manner or to be of such a character that their removal and the removal of the lesions caused by them are impracticable, no part of the carcass shall be certified for food. If the infestation is excessive the carcass shall be rejected.

Section 10. Carcasses of poultry showing such degree of emaciation or anemic condition as would render the meat unwholesome, and carcasses which show a slimy degeneration of the fat or a serious infiltration of the muscles, shall be rejected.

Instruction 2. Tank Rooms and Tanks.

Section 1. All tanks and equipment used for rendering or preparing inedible products shall be in rooms or compartments separate from those used for rendering or preparing edible products. There shall be no connection, by means of pipes or otherwise, between tanks, rooms, or compartments containing inedible products and those containing edible products.

Instruction 3. Tanking and Denaturing Rejected Carcasses and Products.

Section 1. Paragraph 1. Rejected poultry meat and products at official plants having facilities for tanking shall, except as herein-after provided, be disposed of by tanking as follows: The lower opening of the tank shall first be securely sealed by a licensed inspector, employee, or authorized agent of the Administration, then the rejected poultry meat and products and a sufficient quantity of coloring matter or other substance to be designated by the Department shall be placed in the tank in his presence, after which the upper opening shall also be securely sealed by such licensed inspector, employee or authorized agent, who shall then see that a sufficient force of steam (not less than 40 pounds) is turned into the tank and maintained a sufficient time effectually to destroy the contents for food purposes.

Paragraph 2. The seals of tanks shall be broken only by a licensed inspector, employee, or authorized agent of the Administration after the product has been rendered as provided in Paragraph 1 of this section. The drawing off of the contents of such tanks shall be supervised by a licensed inspector, employee, or authorized agent of the Administration. Samples may be taken by licensed inspectors, employees, or authorized agents of the Administration as often as required to determine whether the fat or grease is effectively denatured.

Section 2. Any poultry meat or product rejected at an official plant which has no facilities for tanking shall, under the supervision of a licensed inspector, employee, or authorized agent of the Administration be denatured with crude carbolic acid or other prescribed agent, or destroyed by incineration.

